



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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**April, 21 2025 – May 18, 2025**

**Pink Peeps**

Finally flowers are popping up through the ground and our rosés have begun to arrive.

Almost all of our old favorites are back, with more on the way...

## **J. Mourat**

**2024 Val de Loire (J. Mourat)**

**Sale Price \$13.99 – \$142.70 case of twelve**



J. Mourat's operation is on the western edge of the Loire Valley in an appellation called Fiefs Vendéens. This bottling is from their Val de Loire Collection series, where they use a mixture of Pinot Noir, Cabernet

Franc, and Négrette. Fragrant with herbs and pepper along with lovely palate presence, this rosé will match well with grilled salmon.

## **The Color of Chiaretto**

**2024 Chiaretto di Bardolino (Gorgo)**

**Sale Price \$11.99 – \$122.30 case of twelve**

Organic Corvina, Rondinella, and Molinara grapes comprise Gorgo's delightful Chiaretto. With its lively sour cherry fruit it is perfect for sipping in the yard while grilling chicken.



## **Sainte-Croix**

**2024 Côtes de Provence (Château Sainte-Croix)**

**Sale Price \$14.99 – \$152.90 case of twelve**

Sainte-Croix is a Provençal farm dating back several centuries. Today the Pélépól family makes delightful rosé from Grenache, Carignan, and Syrah grown on the Mistral-swept Carcès plateau, aided by ample Provençal sunshine. This is vacation in a glass.

Great with a spring platter of asparagus, artichokes, and aioli.

## **Alpine Berries**

**2024 Savoie (Viallet)**

**Sale Price \$13.99 – \$142.70 case of twelve**

Viallet's high-altitude Gamay rosé is a charmer. Its berry fruit and crisp dryness are a fine match with charcuterie and cheeses.

It also weighs in at a very modest 11.5%.



## **Ventoux**

**2024 Ventoux (Domaine de Fondrèche)**

**Sale Price \$19.99 – \$203.90 case of twelve**



Fondrèche is a terrific organic winery located at the base of Mont Ventoux. Their rosé veers into "serious" territory with its crunchy fruit and

crisp minerality. The blend of Cinsault, Syrah, and Grenache may be light in color but it's deep in flavor. Excellent with a braised lamb dish and couscous.

## **Galets Rosés**

**2024 Costières de Nîmes 'Galets Rosés' (Château Mourgues du Grès)**

**Sale Price \$14.99 – \$152.90 case of twelve**

Nîmes is one of the warmest and sunniest places on the French mainland, making it easy for Mourgues du Grès to produce such a strikingly full-bodied rosé. The blend of organically grown Grenache, Syrah, and Mourvèdre ensures that your palate is soaked with plummy Mediterranean fruit leading to a dry, stony finish. Great with grilled tuna and olives.



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## Old Hand Drouhin

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**2022 Mâcon-Villages (Joseph Drouhin)**  
**Sale Price \$17.99 – \$183.50 case of twelve**



The Beaune négociant firm of Joseph Drouhin is known for quality through its entire range. Of course, the wine we sell the most of is their best value Mâcon-Villages, but we wholeheartedly endorse their foray into biodynamics and keep some

of their better bottles in our rare room if you're looking for a treat. The 2022 is a textbook unoaked Chardonnay with a crisp minerally finish. Excellent with noodles and curry.

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## Cadette Bourgogne

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**2023 Bourgogne Blanc (La Soeur Cadette)**  
**Sale Price \$24.99 – \$254.90 case of twelve**

La Soeur Cadette is a producer who exploits vineyards in



Vézelay and the Mâcon, two rather distant appellations. This month we have their Bourgogne Blanc sourced from villages in the Mâconnais. The style here is light and fresh. This 2023 is a pristine Chardonnay with aromatics of lemon oil and crunchy orchard fruit along with a stony, minerally, dry finish. Despite its low

ABV it packs a ton of flavor. Have this with crab cakes.

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## Pfalz Positive

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**2023 Chardonnay Kabinett Trocken (Koehler-Ruprecht)**  
**Sale Price \$19.99 – \$203.90 case of twelve**

The Pfalz is Germany's sunniest wine-growing region, allowing it to grow many varieties, even Chardonnay.

This 2023 from Koehler-Ruprecht is a delightful Chardonnay. It is perfectly balanced with penetrating fruit and floral aromas, fine texture, and an exquisite finish. A fine match with baked haddock and new potatoes.



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## One Foral and all for Alvarinho

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**2024 Alvarinho (Foral)**  
**Sale Price \$14.99 – \$152.90 case of twelve**

Albariño from Galicia has given Spain a signature white wine to send all over the world. Meanwhile, just to the south of Galicia the twinned

Portuguese villages of Monção e Melgaço are producing equally fine Alvarinho at an extremely good price. The 2024 Foral has gorgeous lime leaf aromas, fresh herbal flavors, and a cool, dry finish. A great wine for all kinds of fish and shellfish.

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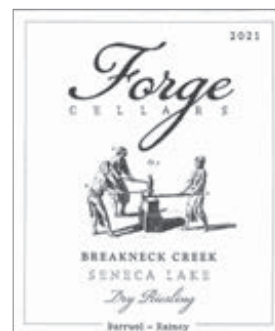
## Breakneck Forge

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**2021 Seneca Lake Dry Riesling 'Breakneck Creek' (Forge Cellars)**

**Sale Price \$21.99 – \$224.30 case of twelve**

A few years ago we featured Forge's Classique Riesling, a blend from multiple single vineyard sites around Seneca Lake. While that makes a great introduction to Finger Lakes Riesling, founders Rick Rainey and Louis Barruol (of the Rhône Valley's Château de Saint Cosme) began their collaboration with a clear intention of exploring different *terroirs* and soil types through single-vineyard bottlings. Breakneck Creek Vineyard is a steep and rocky site on the eastern side of the lake. The 2021 is a deep and intense dry Riesling with ripe orchard fruit, mint and floral aromas, and distinct salinity. Excellent with steamed mussels in a flavorful broth.



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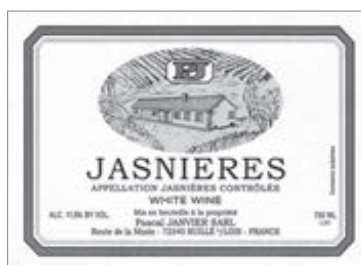
## Jah-nieres

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**2022 Jasnières (Pascal Janvier)**

**Sale Price \$24.99 – \$254.90 case of twelve**

As you may know we are huge fans of Loire Valley Chenin



Blanc. The northernmost outpost for Loire Chenin is Jasnières. This cool climate area produces Chenin that could be lean and minerally one year and robust and round the next. Even with this vintage variation the

greatness of Chenin Blanc comes through. As far as we know Pascal Janvier is the king of Jasnières. His 2022 is a powerful vintage with jammy pear fruit and a deep underlying strata of minerals. A truly terrific sushi wine, and also a great pairing with aged goat cheese.

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## Dogliani Dolcetto

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**2022 Dogliani 'San Luigi' (Pecchenino)**

**Sale Price \$17.99 – \$183.50 case of twelve**

As you may *also* know we are huge fans of Dolcetto. Though it plays third fiddle compared to Nebbiolo and Barbera throughout most of the Piedmont, in the commune of Dogliani it takes center stage and has even earned DOP status. Pecchenino's 2022 maintains a fine balance between juicy plum and blackberry fruit, a cool stony backbone, ripe tannins, and a pleasantly bitter finish. A lovely red for a vegetable lasagna.





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### ***Grenade Merveilleuse***

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**2023 Côtes Catalanes ‘Les Grenadines’ (Domaine d’Ansignan)**  
**Sale Price \$17.99 – \$183.50 case of twelve**

A few months ago we featured Domaine d’Ansignan’s Petit Grappes after it was just introduced to our market. We tasted this cuvée at the same time and liked it just as much, but decided to wait until the weather was a little warmer to feature it. They crafted this fresh and fruity organic red from mostly Grenache (including Lledoner Pellut, a mutation of Grenache), and the rest Syrah, Carignan, and Maccabeu. Serve well-chilled to highlight the fresh, crunchy red pomegranate and cherry fruit, or at a slightly warmer cellar temperature for ripe strawberry and herbal aromas. A perfect red for cheese and charcuterie on the patio.



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### ***Grassi’s Birth of Chianti***

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**2022 Chianti Classico ‘Lamole’ (I Fabbri)**  
**Sale Price \$25.99 – \$265.10 case of twelve**

The Uffizi Gallery in Florence houses the Renaissance masterpiece The Birth of Venus, but just a few kilometers south in the village of Greve is a terraced amphitheater of Sangiovese vines called Lamole that was the birth of Chianti. Susanna Grassi of I Fabbri makes amazing Chianti from this great site. The 2022 is a majestic Sangiovese with gorgeous cherry fruit, amazing structure, and a long bright finish. Have this with a grilled rib eye.



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## **Specialty Foods**

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One side effect of the unnecessary drama caused by tariffs has been shipping disruptions. While our European cheeses have only started to see modest price increases, the more immediate problem has been that many of them are intermittently out of stock as importers navigate the uncertainty. With that in mind, here are a few domestic cheeses which, while not inexpensive, are delicious and in stock.

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### ***Deer Creek 2012 Reserve Cheddar – \$34 per lb*** ***Sheboygan, Wisconsin***

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If you like a little nostalgia with your cheese, try this Wisconsin cheddar which was made on May 2nd, 2012 (when Obama was still in his first term)! Deer Creek was in their 6th year of production, making delicious and high quality cheddar with milk sourced from local family farms. This block-aged cheddar is rich and satisfying with its sharp acidity, fudgy texture, and lingering grassy finish.



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### ***Capriole Goat Cheese Sofia*** ***– \$36 per lb*** ***Greenville, Indiana***

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Our favorite domestic goat cheese is in fine form at the moment. Capriole’s Sofia takes its cues from the ash-ripened goat cheeses of France’s Loire Valley, but it somehow still feels unique.

The center paste is fresh, sweet,

and creamy with a dreamy chiffon-like texture. The striking vegetable ash-dusted rind provides a wonderful contrast with its gooey texture and mushroomy earthiness. Perfection.

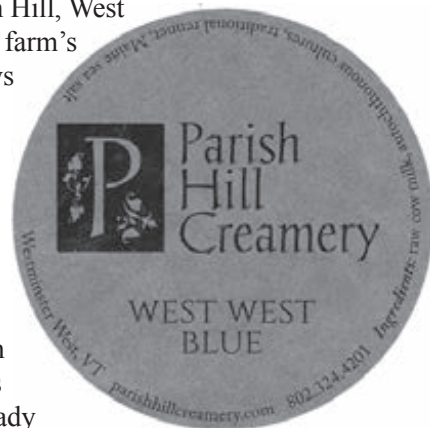
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### ***Parish Hill Creamery West West Blue – \$32 per lb*** ***Westminster West, Vermont***

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Like all cheeses from Parish Hill, West West Blue is made from the farm’s single herd of grass-fed cows and biologically unique cultures developed on site.

This creates a one-of-a-kind cheese with a mildly sweet blue mold that won’t be found in any other aging room. The blue mold adds a satisfying spice along with a slightly tart finish that lifts the flavor and leaves you ready for more. With a drizzle of wildflower honey it is the perfect accompaniment to a selection of dried fruits and nuts, bold wine, and the sunset.



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### ***Parish Hill Creamery Humble Cider Tomme – \$28 per lb*** ***Westminster West, Vermont***

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The Humble Cider Tomme is a perfect example of Parish Hill’s commitment to traditional cheesemaking methods and to the highest degree of quality and craftsmanship. Washed with apple cider, it is supple on the palate, with notes of green apple and yeasty sourdough which are accentuated by the unmistakably savory flavor of the raw milk. We find that the brightness and acidity from the apple cider make a nice juxtaposition to the deeper earthy notes from the raw milk. This is great to enjoy on a picnic with salami and a crusty baguette.

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## Wines of the Month – April 21, 2025 through May 18, 2025

### 2023 Côtes de Gascogne 'Les 4 Cépages' (Domaine de Pajot)

Sale Price \$10.99 – \$118.69 case of twelve

Les 4 Cépages? Sauvignon Blanc, Colombard, Ugni Blanc, and Gros Manseng. This zesty and dry Gascon white is perfect for a poached salmon with dill, or just on its own as an apéritif.

### 2021 Montepulciano d'Abruzzo (Nicola Pietrantoni)

Sale Price \$11.99 – \$129.49 case of twelve

This Montepulciano is grown at a higher elevation than most, resulting in a lighter, more delicate red. This charming Apennine wine will match well with spicy pasta dishes and vegetable curry.

### 2020 Douro Red (Broadbent)

Sale Price \$9.99 – \$107.89 case of twelve

Broadbent's lovely 2020 Douro red is back. This mellow red has plummy fruit and ripe, round tannins. Great with beans and rice.

### 2023 Verdicchio dei Castelli di Jesi (Sartarelli)

Sale Price \$9.99 – \$107.89 case of twelve

Verdicchio is an underrated Italian white. Sartarelli's 2023 has peach and melon aromas, nice weight on the palate, and a rich, dry finish. Have this with a fish chowder.

